Among Apulia olive trees

We were born here, at the gates of Bisceglie, a charming medieval town overlooking the Adriatic Sea, 35 km north of Bari.

Here, in the heart of a land well known for its rich history, artistic heritage, for the charm of its traditions and its nature.

Here, among churches, monuments, trulli, castles, where the blue of the sea borders the green of the olive groves surrounded by the white stone walls.

Here, among 60 million olive trees, of which over 300,000 monumental, that make Puglia the first region in the world for olive oil.

Three generations, one passion

The activity of Galantino family begins in 1926, when Vito Galantino, expert olive oil taster, with great will and foresight, purchased a nineteenth-century grain mill and turned it into oil mill. Since then, three generations Galantino have put the maximum effort in the art of milling, reaching levels of excellence.

In 1960 Galantino family purchased 47 hectares of olive groves belonging to the estate “La Fenice”, dedicating the utmost care to over 10,000 olive trees from which, even today, obtains the most valuable productions.

In 1985 Michele Galantino started bottling its own oil in high value packaging, completing a production chain that goes from the olive to the mill, from packaging to distribution.

Nowadays the company is led by Gianvito Galantino, the third generation of this family of olive oil masters, whose goal is to increase the notoriety of the Galantino brand and its products in the domestic and international market.
The taste of excellence

The plants are subjected to accurate pruning, irrigation and prevention from parasitic attacks.

The manual harvest of the olives at the right stage of ripeness, the careful selection, washing and pressing with millstones, cold extraction, represent the fundamental passages in the production of all Galantino oils.

Subjected to laboratory examination and organoleptic control, each batch of olive oil is selected and certified by the Oil Master and then stored in underground tanks at a constant temperature between 13 °C and 18 °C, before bottling and distribution on the market.

This is how Galantino extra virgin olive oil reaches the consumers that pay more attention to the quality and the most prestigious gourmet shops worldwide.

The quality certifications

ISO 9001 (CSQA n. 1024)
Quality certification

ISO 14001 (CSQA n. 21435)
Environmental certification

Organic agriculture

Protected Designation of Origin
DOP Terra di Bari
Reported by

Extravirgin Guide - Slow Food;
L'Olio - Italian Sommelier Association;
Bibenda - Italian Sommelier Foundation;
Il Golosario; Tutto Bio; Il Gambero Rosso;
Best olive oil buys round the world by Judy Ridgway;
Le Guide des Gourmands;
Le Guide des Huiles d'Olive; Der Feinschmecker;
Merum; Oil Guide Verlag;
Olivenöl by Monika Kellermann;
Green Guide Puglia by Touring Club;
The Land of Olive Oil by Fausto Borella;
Food and Wine Tourism - Franco Angeli.

Awards

2016 Ercole Olivario: 1st Prize
2016 Sirena d’Oro di Sorrento: 1st Prize
2016 Biol: Extragold Prize
2016 Master of Oil Crown
2015 Montiferru: 1st Prize
2015 Ercole Olivario Premium List
2015 Master of Oil Crown
2014 Montiferru: 1st Prize
2014 Los Angeles Competition: Gold Medal
2012 Los Angeles Competition: Gold Medal
2011 Guide des Gourmands: Golden Rooster - Coq d’Or
2010 Ercole Olivario: Prize Amphora Olearia
2010 Los Angeles Competition: Gold Medal
2009 Los Angeles Competition: Gold Medal
2008 Los Angeles Competition: Gold Medal
2007 Ercole Olivario: 1st Prize
2007 Olive d’Or Montreal: 1st Prize
2007 Olivasia Shanghai: 1st Prize
2007 Sirena d’Oro: Mention of Merit
2006 Apuliafood: 1st Prize
2003 Orciolo d’Oro: 1st Prize
2001 Golden Lion: 1st Prize
2001 Biol: Bioblended Prize
2001 Apuliafood: 1st Prize
1997 Golden Lion: 1st Prize
1997 Ercole Olivario: 2nd Prize
1996 Montiferru: Best Packaging
Our range of high quality extra virgin olive oils can satisfy different tastes; they are suitable to be matched with different dishes. Our extra virgin olive oils are all cold-extracted from the best olives harvested in Puglia and crushed, within a few hours, with traditional granite millstones.

**The Cru**

Extra Virgin Olive Oils of excellence, produced in limited quantities with the olives harvested in the estates of the Galantino family.

- **Gran Cru Affiorato**
  - Light Fruity

- **Gran Cru Coratina**
  - Intense Fruity

- **Affiorato**
  - Light Fruity.

**The Premium**

Produced with Coratina and Ogliarola Barese olives, they offer three different intensities of taste, to match the food, raw or cooked.

- **Light Fruity**

- **Medium Fruity**

- **PDO Terra di Bari - Castel del Monte**
  - Intense Fruity
**The Organic**

Extra Virgin Olive Oil cold extracted by following the specifications of organic farming and certified by an independent authority.

**Organic - Medium Fruity**

**PDO Terra di Bari - Castel del Monte**

**Organic - Intense Fruity**

**Flavoured olive oils**

They are produced in a completely natural way, using only fresh citrus or herbs freshly picked. Perfect for dressing elegantly the most delicious dishes. Orange, Bergamot, Lemon, Mandarin; Garlic, Basil, BelTocco with herbs, Mint, Oregano, Chili, Leek, Rosemary, Truffle, Ginger.

**The preserves**

Like those home-made, our preserves are produced with fresh vegetables preserved in extra-virgin olive oil. Artichokes, mushrooms, cime di rape, eggplants, peppers, sundried tomatoes, zucchini, tapenade, antipasto mix and other specialties in extra virgin olive oil; Olives “Bella di Cerignola” and “Termite di Bitetto” in brine.

**Gift ideas**

The quality of Galantino products in a variety of stylish gift boxes, perfect for those who want to show good taste, whether it be a small or a prestigious gift.
The doors of Galantino Oil Mill are always open. Whether alone or in groups, we’ll be pleased to offer the following services:

- Multilingual staff will welcome you to our company;
- Projection of a short video in the evocative underground meeting room;
- Guided tour of the mill, an ancient structure dating back to 1860 with the traditional granite millstones;
- Tasting of a selection of our extra virgin olive oils;
- Tasting of taralli and preserves in extra virgin olive oil;
- Possibility to make purchases with delivery at home all over the world.

In the elegant gazebo located in the center of our orchard, we are ready to serve, on request, a rich menu with typical Apulian dishes seasoned with our oils. Whether it’s a light meal, a lunch or a fine dinner, it will certainly be a unique sensory experience.

Our chef will be happy to teach you how to prepare the typical dishes of the Apulian cuisine. With his help, you will be able to “put hands-on” and then surprise the friends you will invite to dinner when you’ll return home.

Frantoio Galantino can accommodate meetings and conventions up to 50 people, in the underground Meeting Room equipped with projector and screen and in the large dining area in the garden.
Contacts:

Frantoio Galantino Srl
Via Vecchia Corato 2
76011 Bisceglie - BT Italia

Tel. +39 080 3921320
Fax +39 080 3951834

info@galantino.it
www.galantino.it

GPS:
Nord 41° 14’ 13”
Est 16° 29’ 43”
FRANTOIO GALANTINO S.R.L.
VIA V. CORATO 2
76011 BISCEGLIE (BT) ITALIA
TEL. +39.080.392 13 20
WWW.GALANTINO.IT